

ONE STORE, ONE ARCHIPELAGO

HOME TO INDONESIA'S WIDEST SELECTION OF
ORGANIC & ARTISANAL FOOD PRODUCTS

Inspired by Indonesia's wealth on food biodiversity, indigenous wisdom and spiritualism, JAVARA was founded in 2008. JAVARA works across agricultural value chain from production to distribution in order to keep alive such heritage and bring community-based organic products to broader market.

Javara proudly presents Indonesia's widest & finest selections of artisanal, natural & organic food products. All of our artisan products are curated & attended to meet the global food safety standards.

SHOP:

Javara Culture provides the widest selection of Indonesia's fine artisan natural and organic food products. Hundreds of them are already certified organic for the US, Europe, and Japan, as well as Halal Certified.

**DIRECT ETHICAL TRADE | COMMUNITY-ORIENTED PRODUCTS |
ARTISANAL FOOD | SUPPORTING SUSTAINABLE FOOD SYSTEM**



PRODUK:

**ARTISAN SALT | SPICE, HERBS & SEASONING | SINGLE BLOSSOM RAW
HONEY | SPECIALTY COFFEE (KOPI KONSERVASI) | TEA AND TISANE |
COCONUT-BASED PRODUCTS (OIL, SUGAR, JAM, CHIPS) | HEALTHY SNACKS
(GLUTEN FREE BISCUITS, CHIPS, NUTS) | HEIRLOOM RICE & GRAINS |
GLUTEN FREE FLOUR | GOURMET VEGGIE NOODLE |
CACAO-BASED PRODUCTS**

- ✓ 900 PRODUCTS
- ✓ 300 ORGANIC CERTIFIED
- ✓ 174 HALAL CERTIFIED
- ✓ 52,000 FARMERS, FORAGERS, FISHERS & FOOD ARTISANS
- ✓ EXPORTED TO OVER 25 COUNTRIES IN 5 CONTINENTS

EAT:

Savor on the scrumptious food and beverages at Dapur Javara, which recipes and team are developed with passion to highlights the beauty of Indonesia's heritage food ingredients. Our restaurants only use 100% local traceable and organically and naturally-grown ingredients of the Indonesian archipelago.

At Javara, we value time and the seasonality of food. Hence, all food are made from scratch, and some food items may not be available upon your request depending on the market availability. Every selection of our food are organic and made from the best natural ingredients sourced from farmers all over the archipelago. By having our meals deliciously prepared by our team of cooks, you are also contributing to help the livelihood of these farmers.

**TRACEABLE | ORGANIC OR NATURALLY GROWN | GMO FREE | NO ARTIFICIAL FLAVORINGS & COLORANTS |
NO BLEACHING | NO PALM OIL | NO CHEMICAL ADDITIVES | NO PRESERVATIVES | NON MSG**

LEARN:

At Javara Culture, we offer a space that enables cross-learning about Indonesia's heritage food culture, food ingredients, and how to enjoy them. Javara Culture regularly runs ExploRasa, a thematic food tasting workshop, cooking demos, and narrated dinner. Many are hosted by the farmers and food producers themselves. We are proud to make Javara Culture a space that builds connections among all those involved In food systems, from smallholder producers to end consumers.

CAPTAIN OF THE JOURNEY



Believing in the future of Indonesia's food biodiversity to meet global healthy diets and explorative culinary experience, **Helianti Hilman** left her consulting work to establish PT. Kampung Kearifan Indonesia (Javara) in 2008. Graduated from King's College London, specializing in intellectual property rights with an extensive multi-sector consulting experience for rural economic development, Helianti uses such expertise and network to support her mission. Since then she is publicly recognized as the forefront promoter in sustaining Indonesia's food biodiversity heritage. She received Ernst & Young (EY) Indonesia award in 2013, named by Forbes Indonesia as one of Inspiring Women Honor Roll in 2014 and has been a Schwab Social Entrepreneur fellow since 2015. In 2016, Top 10 Asia named her as one of Indonesia's Top Social entrepreneur.



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